

CROSS-CONTAMINATION

Avoid the Risk

No bare hand contact with ready-to-eat food or ice

Use proper utensils or single-use gloves

Practice good handwashing and hygienic habits

Store raw meat, raw poultry, and raw shell eggs below cooked or ready-to-eat foods in the cooler

Clean and sanitize all utensils and surfaces that touch food:

- after each use
- when changing product
- between meat species
- frequently when preparing large amounts
- between raw meats and cooked or ready-to-eat foods

Incorrect



Correct



Use Separate Cutting Boards for Raw Meats & Cooked or Ready-to-Eat Foods

